HOLIDAY TREATS

Ladies Auxiliary
Victory Hill
1980

$1.50

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Pecan Pie Surprise Bars

1 (18½ oz.) pkg yellow cake mix
1/2 cup melted oleo
4 eggs
1/2 cup brown sugar
1½ cup dark corn syrup
1 tsp. vanilla
1 cup chopped pecans

Set aside 2/3 cup of cake mix. Combine remaining cake mix, oleo, 1 egg in a large mixing bowl. Mix with fork until crumbly. Press crumbs in a greased 13x9x2 baking pan. Bake at 350 for 15 to 20 min. or until light golden brown.

Combine reserved cake mix, 3 eggs, brown sugar, corn syrup, and vanilla in bowl. Beat at medium speed of electric mixer 1 to 2 min. Pour over partially baked crust and sprinkle with pecans. Bake at 350 for 30 to 35 min. Cool. Cut into bars.

Dolly Sickles

Date Orange Cookies

2 eggs
1/2 cup orange juice
1/4 cup melted oleo
1 cup flour
1 tsp. baking powder
1/2 tsp. salt
1 cup sugar
3/4 cup coarsely chopped nuts
1/2 cup coarsely chopped dates

In small mixing bowl beat eggs until light and fluffy. Slowly add orange juice, stir in melted oleo.

Sift dry ingredients into second mixing bowl, add nuts and dates. Toss lightly with fork to completely coat with flour. Sir in liquid mixture thoroughly. Pour into well greased 8" square pan. Bake at 350 about 30 min. or until center springs back when lightly touched. Cut into bars while still warm. (makes 16 bars)

Mary McCahill

Buttermilk White Cake

1 cup shortening
3 cup sugar
2 cup buttermilk
4 cup cake flour
4 egg whites beaten
3 tsp. baking powder
1/2 tsp. baking soda
1 tsp. vanilla

Mix together all ingredients except egg whites, then fold in egg whites. Place in floured pan at 350 for 40 min.

Fluffy Icing

1 cup milk)
1 tsp. vanilla) Cook together until thick.
2 tbsp. flour) Let Cool.

1 cup shortening)
1 cup granulated sugar) Beat these.

Beat until fluffy. Then add cooled mixture and whip at high speed until like whipped cream.

Stephanie Kostelac

Hillbillies

1 cup sugar
1 cup raisins
1 cup water
1 stick oleo
1 tsp. cinnamon

Combine, bring to boil, then boil 1 min. Stir in 2 cups flour and 1 tsp. baking soda all at one time. Put in greased cookie sheet 10½x 15½. Bake at 350 18 to 20 min.

A glaze, made with 1½ cup powdered sugar, 1 tsp. butter or oleo and enough water to make a soft icing can be put on as soon as it comes from the oven.

Laura Ingram

Christmas Bundt Cake

3 cup sugar
1/2 cup Crisco plus 2 sticks oleo
5 large eggs
3 cup flour
1/2 tsp. salt
1 small can carnation milk plus enough water to make 1 cup
1-10 oz. jar maraschino cherries
1 cup chopped nuts
2 tbsp. vanilla

Cream shortening, sugar, salt. Add eggs one at a time. Add flour alternating with milk ending with flour. Add vanilla, drained cherries, and chopped nuts.

Grease and flour bundt pan. Bake at 325 for 2 hours.

(Start with cold oven and do not open oven door while baking.)

Susan Kozar

Date and Nut Cake

Mix and let stand:
1/2 pkg. dates, cut up
1 cup boiling water
1 tsp. baking soda

Beat together:
1 tbsp. shortening
1 cup white sugar
1/2 tsp. salt

Add:
1 egg
1½ cup flour
1½ tsp. baking powder
Add date mixture and 1/2 cup chopped nuts.
Bake 350 for 30-35 min.

Topping:

1/2 pkg. chopped dates
1/2 cup sugar
1 cup boiling water
Cook in saucepan while cake is baking add
1/2 cup chopped nuts and pour over cake
as soon as cake is removed from oven.

Nora Villella

Half-Way Bars

1 cup crisco
2½ cup brown sugar
1/2 cup sugar
2 eggs separated
2 cup flour
1 tsp. baking powder
1/4 tsp. baking soda
1/2 tsp. salt
1 large pkg. semi-sweet chocolate bits

1) Grease and flour 13x9 cake pan.
2) Cream together the crisco, sugar, and 1/2 cup brown sugar.
3) Add 2 egg yolks and cream again.
4) Mix flour, baking powder, baking soda, and salt and add slowly to creamed mixture.
5) Pat into bottom of pan.
6) Sprinkle with all of chocolate bits.
7) Icing-Beat 2 egg whites and 2 cup brown sugar until thick. Spread onto chocolate bits.
8) Bake at 375 for 30-35 min.

Chickie Colosimo

Peanut Blossoms

1 3/4 cup flour
1 tsp. baking soda
1/2 tsp. salt
1/2 cup sugar
1/2 cup firmly packed brown sugar
1/2 cup shortening
1 egg
1/2 cup peanut butter
2 tbsp. milk
1 tsp. vanilla
48 candy kisses

Combine all ingredients except candy in large mixing bowl. Mix on lowest speed of mixer until dough forms. Shape dough into balls using a rounded teaspoon for each. Roll balls in sugar, place on ungreased cookie sheet.
Bake 375 for 10-12 minutes. Top each cookie immediately with a candy kiss. Press down firmly so cookie cracks around edge.

Joyce Gulick

Filled Cookie Sheet

1 cup crisco
1 cup sugar
2 eggs
1 tsp. vanilla

add:
4 cup flour
1 tsp. salt
1 tsp. baking soda
1/2 cup sour milk
1½ tsp. baking powder

Roll 1/2 dough on waxed paper. Spread on filling of your choice. Roll other half of dough, put on top, prick with fork. Bake 350 for 35 min.

Rose Collins

Rocky Road Fudge Bars

1/2 cup oleo
1 sq. unsweetened chocolate
1 cup sugar
1 cup unsifted flour
1/2 cup chopped nuts
1 tsp. baking powder
1 tsp. vanilla
2 eggs.

Filling:
6 oz. Philadelphia cream cheese (softened)
1/2 cup sugar
2 tbsp. flour
1/4 cup soft oleo
1 egg
1/2 tsp. vanilla
1/4 cup chopped nuts

Frosting:
2 cups miniature marshmellows
1/4 cup oleo
1 sq. unsweetened chocolate
2 oz. Philadelphia cream cheese
1/4 cup milk
3 cup powdered sugar
1 tsp. vanilla

In large pan melt oleo and chocolate over low heat. Remove from heat, add sugar, flour, nuts, baking powder, vanilla, and eggs. mix well. Spread in greased and floured pan. (13x9)
Bake in oven on 350.
In bowl combine filling ingredients and spread over mixture in pan - Bake 25-35 min. or until tooth pick comes out clean. Sprinkle with marshmellows and bake 2 min. longer.

Immediately prepare frosting by combining oleo, chocolate, cream cheese, and milk in sauce pan.

(continued)

Rocky Road Fudge Bars (cont.)

Heat over low heat until chocolate melts, stir in powdered sugar and vanilla until smooth. Pour over marshmellows and swirl together. Cool before cutting into bars. Makes about 36.

Barb Roule

Hootenany Cake

1 box yellow cake mix
1 box instant pudding (coconut or vanilla)
1 cup water
4 eggs
1/2 cup oil
1 tsp. vanilla
1/2 tsp. baking powder
Mix for 5 minutes - Grease bottom of pan.

Nut Mixture:
1 cup chopped nuts
4 tsp. sugar
2 tsp. cinnamon

Put 1/2 of nut mixture into bottom of tube pan, then batter - 1/3 of nut mixture, 1/3 of cake batter finishing off the top with some of the nut mixture.
Bake 350 for 50-60 min.

Sue Dempsey

Cherry Cookies

1 box cherry cake mix
1/4 cup flour
1/2 cup cooking oil
1/4 cup water
1 egg

Preheat oven to 350. Blend cake mix, flour, oil, water, and egg. Mix well. Drop from teaspoon on ungreased cookie sheet.
Bake for 10-12 minutes, until edges of cookies just begin to turn brown. (Do not over bake)
Cool on cookie sheet for about 1 min. before removing.

Filling:
1/3 cup soft butter or margarine
1 tsp. almond extract
1/2 tsp. vanilla
1/8 tsp. salt
1 or 2 tbsp. cherry jello (dry)
1 lb. box powder sugar
3 to 4 tbsp. milk

Cream butter and extracts. Add salt and jello, gradually add powdered sugar, beating thoroughly after each addition. Stir in milk and beat until well mixed.
Sandwich together cooled cookies with filling in the middle.

Debbie Yohe

Orange Slice Cake

2 cup pecans
1-8oz. pkg. of dates
1 lb. sliced orange candy
1 can angel flake coconut
1 cup butter (melted)

Chop candy, pecans, dates, and add coconut. Pour melted butter over mixture, let stand.

4 eggs
1½ cup sugar
2 cup flour
1 tsp. baking soda
1/2 cup buttermilk
1 tsp. vanilla

Beat eggs, gradually add sugar and other ingredients. Mix with nut mixture. Grease and flour tube pan.

Bake 300 for 2 hours.

Martha Mucci

Molasses Zig-Zag Cake

2 cup flour
2 tsp. baking powder
1/4 tsp. salt
1/2 cup shortening
1 cup sugar
2 unbeaten eggs
2/3 cup milk
1 tsp. black walnut flavoring
2 tbsp. molasses
1 tsp. allspice
1/4 cup chopped nuts (black walnuts can be used)

Sift together flour, baking powder, and salt. Blend together shortening and sugar. Cream well. Add eggs. Beat 1 min. Combine milk and flavoring. Add alternately with dry ingredients to creamed mixture beginning and ending with dry ingredients. Blend thoroughly after each addition. Use low speed of electric mixer.
Place 1/3 of batter in a second bowl, add molasses and allspice.
Spoon light and dark batters alternately into a well greased and lightly floured 9x5x3 pan (loaf pan). Run fork through batter several times in both directions.
Bake 350 for 70-75 min.
Let cool in pan 15 min. before turning out.
Cool thoroughly.
Frost with cinnamon glaze. Sprinkle with chopped nuts.

Cinnamon Glaze:
Combine 1 cup confectioners sugar, 3tbsp. milk, 1 tsp. vanilla, 1/4 tsp. cinnamon. Mix thoroughly.

Dora Tomlinson

All-Favorite Pumpkin Cookies

1 cup shortening	1 cup pumpkin
1 cup sugar	1 tsp. vanilla
pinch salt	2 eggs

Cream thoroughly with mixer till all ingredients are well mixed.
Add the following which are sifted together:
2 cups flour
1 tsp. baking powder
1 tsp. baking soda
1 tsp. cinnamon
Blend thoroughly.

Add: 1 cup raisins and 1 cup chopped nuts.
Mix well.

Drop by tablespoon on ungreased cookie sheet.
Bake 350 for 15-20 min. until golden color.

Rena Zermani

Date Balls

1 cup sugar
1 stick oleo
1 tsp. vanilla
1-8oz. pkg. dates cut up
1 egg
Mix together and cook over low heat.
Then cool.
Add:
1/2 cup nuts
3 cups rice krispies.
Roll into balls, then into coconut or nuts.

(No baking)

Josephine Forlai

Pumpkin Custard Pie

3 cup cooked pumpkin or 1 can pumpkin
1 cup sugar
2 tbsp. flour
1/2 tsp. salt
1 tsp. cinnamon
1/2 tsp. nutmeg
3 cup milk

Mix in order given.
Heat to the boiling point, stir constantly.
Remove from fire. Beat 5 whole eggs. Pour some of the hot mixture into the eggs then mix all together and pour into unbaked shells.
Bake on 450 for 10 min., then 350 until brown.
Makes two nine inch pies.

Ida Day

Coconut Custard Pie

Beat in Blender: 4 eggs
Add:
3/4 stick margarine
1/2 cup flour
2 cup milk
2/3 cup sugar
1 tsp. vanilla
1 cup coconut
Blend all above.

Pour into a greased and floured pie pan.
Bake 350 for 45 min.
No crust needed. Somehow it forms its own crust.

Pauline Day

Pineapple Ice Box Cake

1 box yellow cake mix
1 #2 can crushed pineapple
1 small instant vanilla pudding
1 regular size Cool-Whip
1 cup flaked coconut

Make box cake according to directions. Let cool completely. Poke holes in cake with meat fork. Pour pineapple juice and pineapples all over cake. Mix instant pudding with 1 cup of milk and whip until thick. Blend Cool-Whip into pudding and spread on top of pineapple. Top with coconut and refrigerate.

Sterina Johnson

Chess Cake

Cream:
2 sticks margarine (room temperature)
1 box light brown sugar
1/2 cup white sugar
beat in 4 eggs 2 at a time

Add:
2 cup flour
2 tsp. baking powder
1/4 tsp. baking soda
1 tsp. vanilla
1 cup nuts

Bake 350 for 45 min. (9x12 pan)

Irma Chislaghi

Pumpkin Pie Cake

1 box yellow cake mix (remove 1 cup for topping)
1 stick melted butter or margarine
1 beaten egg
Blend butter into cake mix with a fork, add egg, put into greased and floured 9x13 cake pan.

Filling:
1 large can pumpkin
3 eggs
1/4 cup sugar
1/2 cup brown sugar
1½ tsp. cinnamon
1 tbsp. pumpkin spice
2/3 cup canned milk
Blend together, pour over bottom crust.

Topping:
1 cup reserved cake mix
1/2 cup sugar
1/2 stick butter or margarine softened
Blend together, add 1/2 cup chopped nuts, crumble over filling.

Bake 350 for 50-55 min.

Tillie McEwen

Pineapple Nut Cookie

1/2 cup oleo
2/3 cup brown sugar
1 egg
1½ cup flour
1/2 tsp. baking soda
1/2 tsp. salt
1/2 cup drained crushed pineapple
1/2 cup chopped nuts
coconut
marshmellows (large)
cherries

Cream oleo, brown sugar, and egg together. Sift dry ingredients together and add to oleo and brown sugar mixture. Add pineapple and nuts. Drop by teaspoon on ungreased cookie sheet. Bake at 350 for 10-15 min. As soon as you take cookies out of the oven, put 1/2 marshmellow on each cookie. Top with whipped cream icing. Sprinkle coconut on top and top with 1/2 cherry.

Icing:
1 box vanilla instant pudding
1 cup milk
1/2 cup crisco
1/2 cup oleo
1/2 cup granulated sugar

Add milk to instant pudding and beat to heavy consistency. Put in refrigerator. Cream remaining ingredients and beat well. Add the pudding mixture and beat until creamy. (Yellow food coloring may be added.)

Ethel Yohe

Date Bars

1/2 cup spry)
3/4 tsp. salt)
1/8 tsp. cinnamon) Mix all
1/8 tsp. nutmeg) together.
1 cup sugar)
2 eggs unbeaten)

Then add:
1/3 cup boiling water
2 cup dates chopped
1/4 tsp. baking soda
1 cup flour sifted
1/2 cup nuts
vanilla

Bake 350 for 25 min. (9x12 pan)

Jane Bracali

Christmas Fruit Cookies

1 cup butter
2 cup brown sugar
2 eggs
1 tsp. vanilla
2 cup chopped dates
1/2 cup candied cherries
1/2 cup broken pecans
4 cup flour
1 tsp. salt
1 tsp. soda
1 tsp. cream of tartar

Shape in three rolls.
Wrap in wax paper and put in refrigerator 8 hrs. slice and bake at 425 for 9 min.

June Melton

Pineapple Squares

3 cup flour
1/2 cup sugar
2 tsp. baking powder
1/4 tsp. salt
Add 1 cup crisco
Put all these ingredients in a bowl and mix like pie dough. Beat 2 eggs, 1/4 cup milk, 1 tsp. vanilla, and put together in mixture. After well done divide in 2 parts and wrap in wax paper. Put in refrigerator for 1 hour.

Filling:
1 medium can crushed pineapple
1 cup sugar
1/2 cup brown sugar
Mix 4 tbsp. cornstarch with 3 tsp. water
Boil these ingredients together to thicken.
When done add 2 tsp. butter and let cool.

Roll dough in cookie sheet, pour mixture in when cool. Then roll dough for top layer.

Beat 1 egg white. Spread all over dough, then sprinkle crushed nuts all over top layer.

Bake 350 until done. Cut in squares.

Tomie Toprani

Filled Apricot Cookies

1 cup oleo
1/2 cup granulated sugar
1/2 cup brown sugar packed
2 eggs
1 tsp. vanilla
2 3/4 cup sifted all purpose flour
1/2 tsp. baking soda
1/2 tsp. salt

Combine oleo, sugars, and vanilla - beat until light. Sift together dry ingredients and stir into creamed mixture. Mix until smooth. Shape into 2 rolls each 2 inches in diameter and about nine inches long. Wrap in wax paper and chill in refrigerator over night. When ready to bake cut dough in thin slices about 1/8 inch thick. Place on ungreased baking sheet 1/2 inch apart. Top each with 1/2 teaspoon apricot jam, then top with another slice of cookie. Press edges together lightly. Bake 400 for 6-8 min. Cool on racks. Sprinkle with powdered sugar. Easy because no need to roll dough. (Makes 4 dozen)

Teresa Mendiceno

Miniature Cheese Cakes

Yields-96
Bake 15 minutes on 350

3/4 stick melted butter
3/4 box (4 cups) graham cookies (crushed in blender)
1/4 tsp. cinnamon

1½ cup sugar
4 eggs
4-8 oz. pkg. Philadelphia cream cheese
2 tbsp. vanilla or lemon extract
(Mix in mixer or blender)

Place 1 tablespoon cracker crumbs into paper liners which have been placed into tassie pans. Fill liners with 1 tablespoon of cream cheese mixture (almost full). Top with 1 (large-thank you brand) can cherry pie filling.

Darla Toprani

Spice Drops

2 cups sifted all purpose flour
1/2 tsp. ground cloves
1/2 tsp. nutmeg
pinch of black pepper
pinch of allspice
pinch of mace
1/2 tbsp. cinnamon
1 tsp. ground cardamom seed
1/4 tsp. salt
1/2 tsp. baking soda
1 tbsp. butter or margarine
1/4 tsp. oil of anise
1¼ cups very fine granulated sugar
3 eggs, separated
1/2 tbsp. grated lemon peel
1/4 cup candied citron, ground
1/4 cup candied orange peel, ground
1/4 cup blanched almonds, ground
Confectioners Icing, see below

Sift together flour and next 9 ingredients; set aside. Soften butter in a bowl with a spoon; add and stir in anise. Slowly add sugar; beat until well mixed. Add egg yolks; beat until light in color. Add sifted dry ingredients, a little at a time; stir until well blended. Beat egg whites until stiff but not dry. Combine with egg-flour mixture. Mix in lemon peel, and next 3 ingredients, using your hands as batter will be too stiff for spoon. Chill until firm, about 2 hours. Shape into small balls, about 1 inch in diameter. Place balls on a clean tea towel. Let stand, uncovered, in a cool place over night. Set oven for moderate, 350. Brush balls with frosting; place on ungreased cookie. Makes 14 dozen. Bake for 20 minutes

Continued

Spice Drops (cont.)

Confectioners Icing (Makes about 1/2 cup)

Measure 1 cup sifted confectioners sugar into bowl. Stir in just enough water, about 1 tablespoon, to make frosting easy to force through a decorating tube. Or add a little more water if it is to be brushed on cookies or used for making lines with a toothpick. Bint, if desired, with a few drops of red or green food coloring; blend well (or leave it white.)

Barb Breakall

Brown Stone Front Cake

2 cup brown sugar
1/2 cup butter
1/2 cup sour milk
2½ cup flour
2 eggs well beaten
2 squares of chocolate - dissolve in
1 cup of boiling water
2 tsp. baking soda mixed with sour milk
1 tsp. vanilla
Beat well Bake on 350 for 30-35 min.
Test to see if done.

June Melton

Texas Sheet Cake

Bring to a boil:	1 cup water
	4 tbsp. cocoa
	2 sticks oleo
Add at once to:	2 cups flour
	1 cup sugar
	1 tsp. baking soda
	2 eggs
	1/2 cup sour cream
	1 tsp. vanilla

Bake at 350 for 20 min. Frost while hot.

Frosting:

Bring to a boil:	1 stick oleo
	4 tbsp. cocoa
	5 tbsp. milk
Add at once:	1 box powdered sugar
	1 tsp. vanilla

Rose Amoroso

Snicker Doodles

1 cup soft shortening
1½ cup sugar
2 eggs
2 3/4 cup flour
2 tsp. cream of tartar
1 tsp. baking soda
1/2 tsp. salt

Blend sugar, shortening, eggs. Add dry ingredients. Roll dough into balls, size of walnuts. Roll in mixture of 2 teaspoons of cinnamon and 2 tablespoons sugar. Place 2 inches apart on ungreased cookie sheet. Bake in preheated oven at 400 for 8-10 minutes. Cookies puff when they begin to bake and then flatten out with crinkled tops.

Sue Dempsey

Banana Bars with Peanut Frosting

2 cup flour
2 tsp. baking powder
1/2 tsp. salt
1/4 cup oleo
1 cup sugar
2 eggs
1/2 tsp. vanilla
1/2 tsp. banana extract
1 cup mashed bananas
1/2 cup chopped nuts

Grease and flour 12x9x2 inch pan. Sift together all dry ingredients. In bowl mix oleo and sugar until creamy. Add eggs and extracts and beat until well blended. Add mashed bananas alternately with dry ingredients beating well after each addition. Fold in nuts. Pour in prepared pan. Bake 30 minutes at 350. Cool slightly and spread Peanut Frosting while warm. Cool in pan and cut into bars.

Peanut Frosting:
2 tbsp. peanut butter
2 tbsp. milk
3/4 cup confectioners sugar
Blend all ingredients together and spread on banana bars.

Rena Zermani

Anise Drops

1½ cup sifted all purpose flour
1/4 tsp. baking powder
2 eggs
water
1 cup sugar
1/4 tsp. anise flavoring

1. Sift together flour and baking powder.
2. In a liquid measuring cup, put 2 eggs, then add enough water to make 1/2 cup liquid. Put into a mixing bowl with the sugar and anise flavoring.
3. Beat until very thick and piled softly. Fold in the dry ingredients, sifting in about 1/4 at a time.
4. Drop by teaspoonfuls about two inches apart on cookie sheets.
5. Set cookie sheets aside in a cool place (not in refrigerator) 8 to 10 hours or overnight. Do not cover cookies and do not disturb.
6. Bake at 350 for 5-6 minutes. Remove to cooling racks to cool.

These cookies form a cake-like layer on the bottom with a crisp "frosting" on the top.

Makes about 4 dozen.

Barb Breakall

Mississippi Mud Cake

2 sticks oleo) Mix
1/2 cup cocoa)

2 cups sugar)
4 eggs slightly beaten) cream
1½ cup flour)

pinch of salt)
3/4 tsp. baking powder) add to above
1 tsp. vanilla)

1 cup nuts (large pieces broken)

Bake at 325 for 45 minutes in well greased 13x9 pan. While cake is hot spread 1 jar marshmellow cream on top. Ice cake while still hot with following icing:

1 stick oleo
1/3 cup cocoa
1 box powdered sugar
1 tsp. vanilla
1/2 cup heated canned milk
1/2 cup nuts (chopped fine)

Elaine Taddeo

Meatball Cookie

2 cup crushed graham crackers
2 cups miniature marshmellows
2 cup chopped nuts
2 cup coconut

Place all in a bowl. Pour 1 can Eagle Brand milk. Wet all ingredients. Roll in small balls. Roll in finely ground nuts.

Tresa Mendicino

No Baked Peanut Butter Cookies

1 stick oleo
1 cup lightly packed brown sugar
1 cup white sugar
1 cup white Karo

Bring to rolling boil, add 1½ cup peanut butter (chunky) tiny bit of vanilla, 3 cups corn flakes (broken up) 3 cups rice krispies.
Drop by teaspoons on waxed paper.

Helen Taylor

Soft Sugar Cookies

1/2 cup shortening, partly butter
1 cup sugar
1 egg
3¼ cup sifted flour
1/2 tsp. baking soda
1 tsp. baking powder
1 tsp. salt
1/4 tsp. nutmeg or cinnamon
1/2 cup sour cream

Cream shortening, sugar. Add egg, mix thoroughly. Sift flour, baking soda, baking powder, salt, and nutmeg or cinnamon. Combine first mixture and second together. Wet with sour cream. Bake 400 for 10-12 minutes. Roll 1/8 thick. 2½ dozen

Ruth Richardson

Filled Biscotti

1 cup crisco
1½ cup sugar
5 eggs
5 cup flour (as needed)
dash of salt
4 tbsp. baking powder
1 tsp. vanilla

Mix to tender dough, divide into 4 parts, roll out into rectangle. Fill with raisin or apricot filling, spread in center of dough, only flap dough over to center, put on cookie sheet and bake at 375 till light brown. Ice with thin powdered sugar glaze. Slice while warm.

Martha Mucci

Carmel Layer Chocolate Squares

14 oz. pkg. light carmels) Mix together
1/3 cup evaporated milk)
1 pkg. german chocolate cake mix
3/4 cup oleo
1/3 cup evaporated milk
1 cup chopped nuts
1-6 oz. pkg. chocolate chips

In double boiler melt carmels and milk together and set aside. Grease 13x9 pan. In large bowl mix dry cake mix, oleo, milk, and nuts. Stir by hand until dough holds together. Press 1/2 of dough in pan - reserve rest for topping. Bake at 350 for 6 minutes. Remove from oven sprinkle chocolate chips over baked dough, spread carmel mix over that-crumble reserved dough over carmel mixture. Return to oven and bake 15-18 minutes. Cool and then refrigerate for 30 minutes. Remove and cut into approximately 50 squares.

Elaine Taddeo

Fresh Apple Cake

3 cup raw apple chopped
1½ cup all vegetable oil (crisco)
2 cup sugar
3 eggs
2½ cup flour
1 tsp. baking soda
2 tsp. baking powder
1 tsp. vanilla
1 tsp. salt
1 tsp. cinnamon
1 cup chopped black walnuts or pecans (optional)

Peel apples and chop. Set aside. Pour vegetable oil in large mixing bowl. Add sugar and eggs and beat well. Sift flour with salt, baking soda, and baking powder. Add to oil, eggs, and sugar. Add vanilla. Gently fold in chopped apples and nuts. Grease 10 inch tube pan and line with wax paper. Pour in batter. Bake at 350 for 1 hour or until done.

This recipe is good with a cinnamon glaze also.

Ida Day